



TOMAHAWK STEAK WITH ROASTED GARLIC, CAESAR BRUSSELS & TOTS

PREP TIME: 10 MINUTES

COOK TIME: 30 MINUTES

SERVES: 2



INGREDIENTS

2 heads garlic
1 tomahawk steak
Salt and pepper
8-12 oz brussel sprouts, cut into halves
Parmesan cheese, grated
Olive oil
1 whole zucchini
Tater tots
1/2 lemon, juiced

DIRECTIONS

1. Cut tops off the garlic heads, cut in half, let them roast on top rack of the grill.
2. Season steak with salt and pepper, to taste. Score fat cap of steak.
3. Using the high heat side of the grill, place steak to sear, then move to low heat to cook for about 10-12 minutes depending on desired doneness.
4. Parboil brussel sprouts, drain and toss in light olive oil with salt & pepper. Throw on low heat side of grill to caramelize and get some char.*
5. Cut zucchini into barrels, season with salt and pepper, grill until tender.
6. Take brussels off grill, toss in caesar dressing, and parm cheese, add lemon.
7. Heat 1/2 inch oil and pan fry tots until crispy. Remove with a slotted spoon, place on a paper towel and season with salt and pepper.*
8. Take roast garlic from top shelf of grill. Serve beside carved steak on platter.
9. Add the caesar brussels, pan fried tater tots and grilled zucchini as sides.



* See Sides for more details on this preparation